



Introduction

Chocolate and cherries make a delightful combination, and when paired with a creamy cheesecake, they create a truly decadent dessert. This chocolate cherry cheesecake recipe is perfect for any occasion, satisfying both chocolate lovers and cherry enthusiasts alike. With a rich chocolate crust, luscious cherry topping, and a smooth cheesecake filling, it is sure to impress your guests and make any gathering memorable.

Detailed Ingredients with measures

For the crust:

- Chocolate cookie crumbs: 1 ½ cups
- Unsalted butter (melted): ½ cup
- Sugar: ¼ cup

For the cheesecake filling:

- Cream cheese (softened): 3 (8 oz) packages
- Sugar: 1 cup
- Sour cream: 1 cup
- Eggs: 3 large
- Vanilla extract: 1 teaspoon
- Cocoa powder: ⅓ cup

For the cherry topping:

- Fresh or frozen cherries: 2 cups
- Sugar: ½ cup
- Cornstarch: 2 tablespoons
- Water: 1 cup
- Lemon juice: 1 tablespoon

Prep Time

The prep time for this delicious chocolate cherry cheesecake is approximately 20 minutes. This includes gathering all your ingredients and preparing the crust and cheesecake filling before baking.

Cook Time, Total Time, Yield

Cook time for the cheesecake is around 50 minutes, allowing it to bake to perfection. The total time, including preparation and cooling, is about 4 hours. This recipe yields one 9-inch cheesecake, serving approximately 10 to 12 people, making it a fantastic choice for parties or potlucks.



Detailed Directions and Instructions

Step 1: Prepare the Crust

Preheat your oven to 350°F (175°C). In a mixing bowl, combine crushed

graham crackers, sugar, and melted butter. Mix until the crumbs are evenly coated. Press the mixture firmly into the bottom of a 9-inch springform pan.

Step 2: Bake the Crust

Place the crust in the preheated oven and bake for 8-10 minutes or until lightly golden. Remove from the oven and let it cool.

Step 3: Make the Cheesecake Filling

In a large mixing bowl, beat the cream cheese with an electric mixer until smooth and creamy. Gradually add in sugar, mixing well after each addition. Mix in vanilla extract and sour cream until combined.

Step 4: Add Eggs

Add eggs one at a time, mixing on low speed just until combined after each addition. Avoid overmixing to prevent cracks in the cheesecake.

Step 5: Incorporate Cherries

Gently fold in the cherry pie filling into the cheesecake mixture until evenly distributed.

Step 6: Pour the Filling into the Crust

Pour the cheesecake filling over the cooled crust, spreading it evenly with a spatula.

Step 7: Bake the Cheesecake

Bake the cheesecake in the oven for 55-60 minutes or until the edges are set, and the center slightly jiggles. Turn off the oven and leave the cheesecake inside for an additional hour.

Step 8: Cool the Cheesecake

Remove the cheesecake from the oven and let it cool at room temperature. Once cooled, refrigerate for at least 4 hours, preferably overnight, before serving.

Step 9: Serve the Cheesecake

Release the springform pan from the cheesecake and transfer it to a serving plate. Optionally, top with additional cherry pie filling before cutting into slices.

Notes

Note 1: Cream Cheese Temperature

Ensure the cream cheese is at room temperature for easier mixing, resulting in a smoother filling.

Note 2: Bake Time Adjustment

Baking times may vary slightly based on your oven; keep an eye on the cheesecake to prevent overbaking.

Note 3: Chilling Time

For best flavor and texture, allow the cheesecake to chill overnight before serving.

Note 4: Serving Suggestions

This cheesecake pairs well with whipped cream and chocolate shavings for an extra touch.



Cook techniques

Creaming

Creaming is an essential technique in baking, particularly for making cheesecakes. It involves beating the cream cheese until smooth and creamy before adding other ingredients, which helps to incorporate air and create a light texture.

Mixing

The mixing technique requires gently combining ingredients to avoid overmixing, which can lead to a dense cheesecake. Mix until just combined to maintain the desired creamy consistency.

Baking in a Water Bath

Baking the cheesecake in a water bath helps to ensure even cooking and prevents cracking. The steam created from the boiling water keeps the cheesecake moist during baking.

Chilling

Chilling the cheesecake allows it to set properly and enhances its flavor. It's crucial to refrigerate it for several hours or overnight before serving.

FAQ

Can I use a different type of fruit instead of cherries?

Yes, you can substitute cherries with other fruits like blueberries or raspberries for a different flavor.

How do I prevent my cheesecake from cracking?

To prevent cracking, avoid overmixing, bake in a water bath, and allow the cheesecake to cool gradually.

Can I make this cheesecake ahead of time?

Absolutely! This cheesecake can be made a day or two in advance and stored in the refrigerator until serving.

What type of cream cheese should I use?

It is best to use full-fat cream cheese for a rich and creamy texture in your cheesecake.

How long can I store the cheesecake?

The cheesecake can be stored in the refrigerator for up to one week, covered properly to maintain freshness.



Conclusion

Indulging in a chocolate cherry cheesecake is a delightful experience that combines the richness of chocolate with the tartness of cherries. This dessert is perfect for any occasion, bringing a touch of elegance and a burst of flavor to your table. By following this recipe, you'll impress your guests and satisfy your sweet tooth.

More recipes suggestions and combination

Chocolate Raspberry Cheesecake

Replace cherries with raspberries for a fresh and tangy twist, pairing the chocolate flavor perfectly.

Classic New York Cheesecake

For a more traditional approach, stick to a classic New York cheesecake recipe, and add a cherry topping for a simple yet delicious finish.

Nutella Swirl Cheesecake

Incorporate Nutella into your cheesecake batter for a chocolate-hazelnut fusion that is sure to be a crowd-pleaser.

Cherry Almond Cheesecake

Add almond extract to your cheesecake mix, enhancing the flavor profile and complementing the cherries beautifully.

Chocolate Mint Cheesecake

Infuse your cheesecake with peppermint extract for a refreshing minty flavor that pairs well with chocolate.

Oreo Cheesecake

Use crushed Oreo cookies in the crust or mixed into the cheesecake batter for a rich and decadent treat.

Lemon Blueberry Cheesecake

Switch things up with a lemon cheesecake base, then swirl in blueberry puree for a fruity and refreshing dessert option.

